

SISNP (Standards & Indictors for School Nutrition Programs) Checklist

This worksheet can help provide an overview of the assessment results from SISNP needs assessment.

ADMINISTRATION

Standard 1: Organization	1.1 There is evidence that the district and schools envision the school nutrition programs as part of the learning community.	4	3	2	1
Standard 2: Financial Management	2.1 There is evidence that financial and accounting practices are based on data and comply with federal and state requirements.	4	3	2	1
Standard 3: Human Resources	3.1 There is evidence that there is a system in place to hire, train, allocate, evaluate and motivate staff that will contribute to the learning of students.	4	3	2	1

NUTRITION INTEGRITY

Standard 4: Nutrition Standards	4.1 Meals served (breakfasts, lunches and after school snacks) meet the nutritional needs of all students	4	3	2	1
Standard 5: Nutrition Education	5.1 Nutrition education is provided at all grade levels.	4	3	2	1
	5.2 The district and schools promote healthy eating habits.	4	3	2	1

OPERATIONS

Standard 6: Preparation and Service	6.1 Meal preparation and serving is the culmination of a well-planned, collaborative effort	4	3	2	1
	6.2 A student-centered environment is provided.	4	3	2	1
	6.3 A safe and sanitary food production environment is maintained.	4	3	2	1
Standard 7: Procurement	7.1 Purchasing practices include written specifications that insure food quality, student acceptance, nutritional value and lowest cost.	4	3	2	1

COMMUNICATIONS & MARKETING

Standard 8: Communications and Marketing	8.1 The school nutrition program team provides information to the learning community, including the parent community, designed to promote the benefits of the program and increase participation therein.	4	3	2	1
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